

## Abstract

### Dough mixer with metering device

In a dough mixer for preparing dough, the essentially cylindrical chamber with horizontal axis within which kneading elements (4, 4c, 4b) rotate coaxially or parallel to this axis, between two casing surface sections (1a) with the same casing line, two level surface sections (1b, 1c) which are essentially formed by the surface of sliding (2b, 3b) blades (2, 3) with upper charging opening (2a) and lower discharging opening (3a) in closed position, and the aforementioned surfaces (1a, 1b, 1c) turn into two front, coaxial, separated circular surfaces (1e, 1f) via rounded areas (1g) with the largest possible radius, such that, together with the rotating (4a) kneading element (4, 4c, 4d), which likewise has very round forms, they enable the preparing and compressing of dough and rolling into balls of an individual dough portion that is discharged without residue of ingredients or dough. The metering device for charging the dough mixer with volumetric calibrated and the most homogeneous portion of flour-like ingredients has a vertical shaft (8) that rotates coaxially (8a) to the cylindrical container (5, 5a, 5b), which drives stirring elements (7a, 7b), a distribution cone (7) and a metering disk (9a) with metering holes (9a) positioned on the rim that are equidistant both from one another and from the axis. The container of the metering device is divided on the inside by an annular, funnel-like partition (6) into an upper container and a lower, smaller region for the metering mechanism.